

CLAIMS

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✓ 1. A powder composition, characterized in that the powder composition comprises delipidated egg yolk particles and a functional food material, the functional food material being impregnated in pores of the delipidated egg yolk particles.

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add  
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2. The powder composition according to claim 1, wherein an angle of repose is 60° or less, as measured under the conditions of the water content of  $5 \pm 2\%$ , relative humidity of 40%, and a temperature of 25°C.

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add  
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3. The powder composition according to claim 1, wherein the average particle size is from 1 to 100  $\mu\text{m}$ .

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add  
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4. The powder composition according to claim 1, wherein the powder composition comprises 5 to 60% by weight of the functional food material.

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add  
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5. The powder composition according to claim 1, wherein the functional food material is a substance having a undesirable flavor, or a substance susceptible to undergo deterioration with light, heat or oxygen.

add B2

add C4

spray dry

0.1  $\mu\text{m}$

1  $\mu\text{m} = 1000 \text{ nanos}$

102 6. A method for preparing a powder composition characterized by:

5 (A) mixing a delipidated egg yolk with water, spray-drying the resulting mixture, to prepare porous, delipidated egg yolk particles having pores on surfaces thereof; and

(B) mixing the resulting delipidated egg yolk particles with a functional food material, and drying the resulting mixture under reduced pressure.

10 102 7. The method for preparing a powder composition according to claim 6, wherein the mixture is dried under reduced pressure with stirring in the step (B).

15 8. A food comprising the powder composition according to any one of claims 1 to 5.

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